RESTORA ΓΙΟΝ

STARTERS

Buffalo Chicken Dip

Creamy Buffalo Smoked Chicken Dip with Crisp Pita Chips \$10

Bang Bang Shrimp

Crispy Fried Shrimp Tossed in our House-made Bang Bang Sauce \$11

Smoked Salmon Crostini

Grilled Crostini Topped with Creamy Goat Cheese, a Charred Pineapple and Red Pepper Chutney, Smoked Salmon, and Fresh Basil \$11

Smoked Pork Belly

Smoked Pork Belly Piled on a Polenta Cake with Red Pepper Jelly \$11

Bruschetta

Grilled Crostini with Fresh Burrata Cheese, Bruschetta Tomatoes and Balsamic Reduction \$10

SOUPS & SALADS

All Salads Offered as Wrap Option, add Chicken \$5; Shrimp \$7; Salmon \$7 (Seared or Smoked); Grilled Steak \$9

Summer Salad

Mixed Greens Tossed with Strawberry Vinaigrette and Topped with Slivered Almonds, Red Onions, Cucumbers, Strawberries, Blueberries, Mandarin Oranges and Crumbled Goat Cheese Half Size \$6.5 \$13

House Salad Fresh Mixed Greens with Cucumber, Red Onions, Cherry Tomatoes, Shredded Cheddar Cheese and Seasoned Croutons Half Size \$5 \$8

Mediterranean Smoked Salmon Salad

Mixed Greens Tossed with Artichoke Hearts, Cherry Tomatoes, Kalamata Olives, Crumbled Feta Cheese with a Creamy Greek Vinaigrette No half size available, but we are happy to put half in a box \$14

> Soup du Jour \$8

Caesar Salad

Romaine Hearts Tossed with a Creamy Caesar Dressing Topped with Parmesan Cheese and Seasoned Croutons Half Size \$5 \$8

Chef Salad

Mixed Greens Topped with Ham, Turkey, Chopped Egg, Crisp Bacon, Cherry Tomatoes, Red Onion and Shredded Cheddar Cheese with Your Choice of Dressing on the Side No half size available, but we are happy to put half in a box \$13

HANDHELDS

Served with French Fries, House Salad or Seasoned House-made Chips

Cuban

Sliced Ham Topped with our House Smoked Pulled Pork, Melted Swiss Cheese, Fresh Pickles and Mustard Served on Freshly Pressed Ciabatta Bread \$15

Restoration Burger

One 8oz Fresh Ground Beef Patty Grilled and Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion and our Signature Burger Sauce add a Patty \$5; add Cheese \$1.5; add Bacon \$2 \$15

Smoked Chicken Salad Sandwich Smoked Chicken Salad on Toasted Sourdough with Lettuce, Tomato, and Avocado \$14

Crab Cake Sammie

Pan Seared Crab Cake Served on a Toasted Brioche Bun with Lettuce, and Tomato and Cajun Remoulade \$16

Spicy Chicken Sandwich

Crispy Chicken Breast Served on a Toasted Brioche Bun with Lettuce, Tomato, and Topped with a Spicy Aioli \$15

Pulled Pork Sandwich

House Smoked Pulled Pork Piled High and Covered in a Tangy BBQ Sauce Topped with Creamy Coleslaw and Served on a Toasted Brioche Bun \$15

The Club at Old Trail

Traditional Triple-Decker Club served on Sourdough Bread with Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, and Creamy Dijonnaise \$15



BENEDICTS

Crab Cake Bennedict

Seared Crab Cakes over a Toasted English Muffin with Cajun Remoulade, 2 Poached Eggs, and Hollandaise Sauce \$19.5

Restoration Benedict

Toasted Buttermilk Biscuit, Black Forest Ham, 2 Poached Eggs, and Hollandaise Sauce \$13

Belly of the Beast

Summer Corn Polenta Cakes Topped with Smoked Pork Belly, Tomato Jam, 2 Poached Eggs, and Hollandaise Sauce \$15

Smoked Salmon Benedict

Toasted English Muffin Topped with 2 Poached Eggs, Hollandaise Sauce, and House-smoked Salmon \$17

FOLD IT OR ROLL IT

Choose between an Omelette or Burrito; Served with Crispy Potato Hash

Caddyshack

3 Eggs with Peppers, Onions, Ham, and Cheddar Cheese \$15

Albatross

3 Eggs with House-smoked Chicken, Pico de Gallo, and Pepperjack Cheese \$15 Fore Horseman

3 Eggs with Sausage, Bacon, Ham, Turkey, and American Cheese \$15

On the Green

3 Eggs with Spinach, Mushrooms, Tomatoes, Peppers, and Swiss Cheese \$15

BREAKFAST CONFECTIONS

Battered French Toast

Battered and Fried French Toast Topped with Berry Compote; Served with 2 Eggs and Your Choice of Bacon or Sausage \$16

Restoration Waffle

Fluffy Waffle Topped with Berry Compote; Served with 2 Eggs and Your Choice of Bacon or Sausage \$15

BRUNCH BITES

Biscuits and Gravy

Buttermilk Biscuits, Sausage Gravy, 2 Eggs, and Crispy Potato Hash \$13

Country Gentleman

A Classic Grilled Ham and Cheese on Sourdough Toast Smothered with Fresh Hollandaise. Add Fried Egg \$2 \$14 Shrimp and Grits Shrimp Sautéed with Pork Belly, Blistered Tomatoes, Caramelized Shallots, and Lemon Thyme Butter Sauce over Parmesan Grits \$20

French Toast Sando

Fresh Fruit and Whipped Cream Sandwiched between 2 Pieces of Battered and Fried French Toast \$14

Breakfast Platter

2 Eggs to Your Preference, Your Choice of Bacon or Sausage, Crispy Potato Hash, and Toast \$15

ACCOMPANIMENTS

2 Eggs \$5 Parmesan Grits \$5 3 Pieces of Bacon \$5 2 Sausage Patties \$5 Crispy Potato Hash \$5 Fresh Fruit \$5 Buttermilk Biscuit or English Muffin with Jam \$5 Bagel with Cream Cheese \$6

Gluten Free Options available | Please note that consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. | Split checks no more than three ways | Cake cutting fee if you bring your own cake: \$10 | Corkage fee: \$20 per bottle | Split a meal with full sides for each person for \$5 or split in whatever way you want for no fee | All dishes created and inspired by Restoration Chefs